WAR FOOD ADMINISTRATION
Office of Distribution
821 Market Street, Room 700
San Francisco 3, California
Western Region

Approx. Time 15 minutes
November 10, 1944
District Representatives
Can Fit to Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(MRD WEEKLY SCRIPT NO. 32)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KRBM, Bozeman, KGIR, Butte, KPFA, Helena, KFBC, Cheyenne, Wyoming; KLO, Ogden, and KDYL, Salt Lake City, Utah; KTAR, Phoenix, Arizona; KOH, Reno, and KENO, Las Vegas, Nevada; KWG, Stockton, KSRO, Santa Rosa, and KIEM, Eureka, California; KXL, Portland, Oregon; KIDO, Boise, and KRLC, Lewiston, Idaho; KGA, Spokane, Washington.

District Representatives are urged to time all scripts in advance. War Food Bulletins from this office are a good source of additional news items.

SUBJECT: Post-War Stabilization
Turkeys
Peanuts

(NOTE: All music directions are purely optional, but would add finish to the program.)

MUSIC: UP AND UNDER

ANNOUNCER: Good _____, friends. What is your country doing to manage its food supply? What can you do to help? You'll find out if you listen each week to...

FOOD FIGHTS FOR FREEDOM...at home and abroad...a presentation of the _____ Office of Distribution, War Food Administration.

Today, _____ from the District Office at _____ is here at the _____ mike to give us more news and information
(station)
about wartime activities on the food front, and what's the front page food news today, _____ ?

MUSIC: OUT...

OD: Well, so many people keep asking questions about food surpluses... food stocks...stockpiles of food which the War Food Administration is keeping on hand, that I thought some concrete answers to their questions might be helpful.

ANNCR: Good...I suppose most people ask you if the WFA food is going to be dumped on the market at bargain prices, like the surplus food was dumped after the last war...

OD: Yes...that question is often asked, _____. And with good reasons, too. After the last war, the Government sold their left-over foods at very low prices...

ANNCR: In 1919, they almost gave it away, didn't they?

OD: Almost...and of course, the shoppers were more than glad to buy any food that was cheap, after the exorbitant prices they had to pay for food all during the last war...but as it turned out, that surplus food which was dumped on the market was not cheap in the long run....

ANNCR: Not for the commercial food dealers, it wasn't...

OD: No...it broke prices for farmers and the food trade, and left them with stocks of food they couldn't possibly sell, except at a loss... but when <u>this</u> war ends, no such catastrophe will occur...there will be <u>no</u> dumping of food on the market....

ANNCR: It will certainly be a problem, but, as I understand it, the food stocks will be disposed of through regular marketing channels, at regular set prices, so none of the markets will be disrupted in any way...

OD: That's the idea, _____...and whenever the WFA has, for some reason, more of any food on hand than they need, the product is sold to the civilian market through established commercial markets.

ANNCR: They often offer the food to the original processor, don't they?

OD: Yes...whenever it's practical...and he, in turn, sells it on the civilian market just as he always did, in peacetime.

ANNCR: Of course, the method of handling food stocks is just one cog in the wheel to keep our economics as stable as possible after the war... to avoid the mistakes of 1918 and 19..

OD: Very true...and our listeners might like to hear the general principles outlined by the OPA to keep America from a period of inflation

ANNCR: I'd certainly like to hear them....

OD: Well, the present plans are for holding the cost of living tightly in check...and that includes the cost of food, naturally...And next comes the products available during the war...they will be priced according to the present OPA standards.

ANNCR: What about the items we haven't been able to get during the war?...

OD: They will be priced immediately, either specifically for each company or on an industry-wide basis...and of course, the pricing methods will be continually adjusted to fit changing conditions.

ANNCR: Then price-control will be in effect after the war...

OD: Yes...and rent-control, too, as long as they are needed. If price control shouldn't be needed any longer in any group of commodities, it will be removed...but in general, the OPA pricing policy will try to be such as to encourage the fullest possible production of goods and services at the lowest possible price to consumers...

ANNCR: Well that sounds like a very fair and sane sort of policy to me.... in fact, it makes me feel very safe and secure about the post-war period.

OD: Good...of course, the whole program is going to take a great deal of coordination...

ANNCR: Sure...the American economic structure needs a mighty delicate balance to keep things running smoothly on all sides...

OD: Especially, when you consider that agriculture, labor and industry are so dependent on each other....For instance, a factory owner and the small town merchant depend on the farmer's trade to meet their payrolls...

ANNCR: Yes, and unless people have jobs, they can't buy food from the farmer or radios from the manufacturer...so we must have full employment if the wheels go around smoothly.

OD: And that's just why the War Food Administration wants to do everything possible to handle food stocks to the best interest of the farmers, the consumers, and the food industry...and several positive steps have been taken in that direction by the WFA.

ANNCR: Well, let's hear them, then...

OD: Alright...but before I go any further, I want to say this...that the success of any plan of this sort depends on the full cooperation of the farmers, the food trade and the public....

ANNCR: That's a good point to remember...but go on with the plan...

OD: For one thing, the WFA is buying only enough food for lend-lease and relief-feeding to meet the needs which they can foresee...And also, the WFA and other Government procurement agencies keep a constant check on their inventories and dispose of any surplus stocks as they develop...

ANNCR: And of course, those changes do occur as the war conditions change.

OD: Naturally...and already, regular established trade channels are absorbing between 8 and 10 million dollars worth of food every month, which is sold by the Government.

ANNCR: That's a good start.

OD: Yes...and here's another concrete point in the program...Congress has directed that the programs to support agricultural prices are to be continued for at least 2 years after the war...

ANNCR: Oh, fine...then the farmers who went all-out on their war-time production goals can go back to peacetime levels more gradually.

OD: The whole idea behind all of this type of post-war planning follows a pattern of gradual adjustment to peace-time living.

ANNCR: It occurs to me that the foreign relief problem will help us to move into a normal peace more easily...

OD: I was just getting to that, _____. And you're perfectly right. The need for relief feeding overseas will be great...and the destruction of farm land, equipment and livestock has been terrific.

ANNCR: And there we have a logical...and a needed outlet for a great deal of any surplus food or equipment that might be in stock when Victory is won.

OD: Yes...however, in a problem so large, and so world-wide, there are bound to be difficulties...but if everyone works together...the farmers, consumers, and the trades, it looks as though everything should work out in the end.

ANNCR: I doubt if there will be any trouble in getting cooperation... because that's one of the important lessons we Americans have learned during this war....

OD: Right...so let's keep right on cooperating, and work our problems out together.

MUSIC: UP FOR INTERLUDE.

ANNCR: I've been meaning to ask you, _____. What's this I hear about turkey supplies?

OD: Well, first, tell me what you've heard.

ANNCR: I thought that once the embargo was off, there'd be plenty of turkeys for everyone...especially since, as I remember, we're supposed to have more turkeys this year than we had last year. But, apparently that's not the story.

OD: You're right...there <u>are</u> more turkeys...but <u>we'll</u> have less. To begin with, the turkey set-aside has been partly suspended. That means turkeys processed beginning at 9:01 p.m. Pacific Wartime (10:00 p.m. MWT) November 5, went into regular sales channels. And in addition, turkey producers were no longer required to sell their birds to certain authorized processors.

ANNCR: In other words, since that date, all turkeys don't have to be offered to the U.S. Army Quartermaster Market Centers. And so we should have plenty of turkey for civilian holiday eating.

OD: Except that the armed forces don't have enough turkeys yet to take care of all their requirements...They still must buy more turkeys if all the GI Joes and GI Janes are going to get drumsticks and wings at Thanksgiving, Christmas and New Year's.

ANNCR: Then why has this set-aside been suspended?...after all, I for one want to be sure our armed forces have their holiday eating...How do you think I'm going to feel, when I sit down to a luscious hot turkey dinner on Thanksgiving if I know the guys and gals who are away from home aren't having the same thing.

OD: Well, you see, the military agreed to partially suspend the order so civilians could get birds for Thanksgiving. Remember, this set-aside was put into operation so the armed forces would get turkey for all three holidays.

ANNCR: Then we're just having a breather right now, you might say.

OD: That's the answer. Also, both the War Food Administration and the Quartermaster Corps believe that the turkeys which were in storage at the time the set-aside was lifted, or were in transit would help to meet military requirements. You see, these turkeys were still subject to the order.

ANNCR: By that you mean that the turkeys had to be offered to the armed forces if they were in storage, or on their way to market, prior to Nov. 5.

OD: Yes...and you'll notice I've been talking about this action suspending the set-aside order as if it's a temporary thing...

ANNCR: ...on the basis that it might possibly be necessary to put the order in operation after Thanksgiving in order to furnish the armed forces with birds for Christmas and New Years...

OD: We have to keep that in mind. Right now, the armed forces are still securing birds on the open market. But the real hitch in civilian supplies is the fact that while we have the largest turkey production on record this season...we also have the largest civilian appetite on record...and the armed forces are taking a much larger share of the turkey crop this year than last...Also a condition which has slowed military procurement of turkeys will also affect marketing in civilian trade channels...the shortage of labor in turkey processing plants.

ANNCR: That's something we have to consider, all right. And in this case, I suppose it means that the processing plants won't be able to rush the birds through "quick like a flash", just because millions of American housewives suddenly begin placing their orders.

OD: And in that connection, _____, here's another case where it will pay to shop early...I hope every homemaker will remember that gone are the days when she could rush into the butcher shop about three days before Thanksgiving and select a turkey that just suits her to a "T".

ANNCR: That's a good reminder, _____. And it will certainly save the butchers a lot of headaches if every homemaker will order her Thanksgiving bird early. Now, could you give us any glimmers of hope on the subject of drumsticks for the home front at Christmas and New Year's.

OD: Things look considerably more promising for these two later holidays. War Food Administration officials are generally of the opinion that there will be more turkeys in civilian marketing channels in December...so, if you can't find turkey for Thanksgiving, just figure that this means some member of our fighting forces is getting his...and that you'll have yours later on.

ANNCR: A very good thought, _____. Somehow I'm sure that's how we'll all feel during the holidays...if it's good things to eat, our boys come first.

OD: And right along that line - the boys overseas come first with the peanut vendors too. The GI Joes are getting salted peanuts in 8 ounce cans at the Post Exchanges overseas, now...military requirements call for more than 127 million pounds, packed in tins.

ANNCR: That's a lot of peanuts...the kids overseas must really like 'em.

OD: They do...and here's the proof...they've been yelling for salted peanuts for a long time...but peanuts won't keep unless they're packed in tins, and there just wasn't enough tin available.

ANNCR: But they finally got enough tin, I gather...

OD: Sure...the Quartermaster Corps in Europe sent a message to Washington about it...and the message said, "The boys at the front insist on having salted peanuts...send some along, even if you have to pack them in bushel baskets".

ANNCR: Well good enough...I'm glad the situation was taken care of, if they like peanuts that well...

OD: Speaking of tin cans, _____...do you remember those long cans that tennis balls used to come in?

ANNCR: Sure...hermetically sealed tennis balls, so they wouldn't lose their bounce...but what about 'em?...

OD: Those long tennis-ball cans have gone to war, _____...they're standard equipment now for carrying blood plasma...A plasma kit contains one hermetically sealed tennis ball can with a bottle of distilled water inside, and another with a bottle of plasma.

ANNCR: If that's the case, I can wait till the end of the war for my canned tennis balls...

OD: All sorts of tin cans that used to be made for coffee and tooth powder, and things like that, now have new and more important wartime uses...for instance, the tin box for bread and cookies holds ammunition now...

ANNCR: Quite a contrast, there...from cookies to bullets...

OD: Umhumn...and of course, most of the GI food is also packed in cans... and the grease and oil...what used to be our civilian coffee can is now used for pistol projectors and bomb fuses...

ANNCR: But we weren't the first to think of using canned foods for war uses...and I'll bet you don't know who did think of it first, either.

OD: You've got me there,_____.

ANNCR: The idea of preserving and transporting foods in sealed containers was first used by Napoleon's engineers in preparation for his invasion of Russia...

OD: It just goes to show you, _____, there's nothing new under the sun....

ANNCR: Nope...but our time is up, now...So there you have it, folks... This week's report on warfood activities from the Office of Distribution, War Food Administration, will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM...at home and abroad. This program on America's wartime food program is presented especially for _____ farmers and consumers.

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November 17, 1944
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FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(MRD WEEKLY SCRIPT NO. 33)

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SUBJECTS: KEEPING FOOD PRICES DOWN
U.S. FOOD STANDARDS
EUROPEAN CROPS
CORN-FED BEEF

(NOTE: All music directions are purely optional, but would add finish to the program.)

MUSIC: UP AND FADE

ANNOUNCER: Good _____, friends. What is your country doing to manage its food supply? What can you do to help? You'll find out if you listen each week to....

FOOD FIGHTS FOR FREEDOM...at home and abroad...a presentation of the _____Office of Distribution, War Food Administration.

Today, _____ from the District Office at _____ is here at the _____ mike to give us more news and information about wartime activities on the food front. Well, _____, how's everything going at the WFA today?
(station)

MUSIC: OUT

OD: Just fine, _____. The anti-inflation campaign is making headway.

ANNCR: Oh, yes, you were saying something about that last week...and I've seen some posters, too....Incidentally I noticed that ceiling prices are posted right out in plain sight in our corner grocery store, now.

OD: Good...and if shoppers will just check their purchases against the ceiling price list and see that everything is in order, then we'll be well on the way to preventing inflation in food prices for the future....

ANNCR: All you have to do is keep reminding people...

OD: Yes, and somehow, most people usually respond to the idea that they shouldn't pay more than things are worth....

ANNCR: But right at the moment, people are mainly interested in getting enough food...and they're not so choosy about the quality.

OD: Most housewives still want to get what they pay for, and they want to know about the quality of the food they're buying.

ANNCR: That shouldn't be hard to figure out...we have federal standards for most foods, don't we?

OD; Yes, we do, _____, and that's just what I'm going to talk about...you know, most of the official United States standards for farm products were worked out mostly for producers and distributors..

ANNCR: But surely the consumers are interested in that sort of thing, too...

OD: Of course, they're interested, _____, and it's a good thing for them that we have the U.S. Standards, because most consumers aren't very good judges of quality...take meats, for instance.... how many people can spot a good steak in the butcher's display case?

ANNCR: Judging from some steaks I've eaten, it's quite a trick to pick a good one.

OD: Sure...and in the case of canned goods, where the shopper can't see what she's getting, it's even harder to know without some sort of guide.

ANNCR: So there's where the United States standards come in.

OD: Umhumn,..food is graded, and the grade stays on the product until it reaches the consumer...it tells her right away if the particular food she's buying will fit her purpose and her pocketbook.

ANNCR: Oh...if she wants to serve canned apricots in a fancy fruit salad, she buys the best grade...and if she's going to make an apricot cobbler, she gets a lower grade....that's good economy.

OD: Of course,....and the WFA's Office of Distribution, which is now responsible for the standardization of farm products, divides those standards into two groups...the first is for the individual homemaker..

ANNCR: And the other is for wholesalers?

OD: Yes, it includes the standards marked on some of the goods in wholesale markets which can be used to guide quantity consumers, like buyers for restaurants and institutions...

ANNCR: How about making those two distinctions a little clearer, _____?

OD: Well, in the first group, we have the standards for beef, lamb, veal, poultry, canned chicken, and other canned chicken products...eggs, butter, cheese, rice, honey, dried fruits, and certain fresh, canned, and frozen fruits and vegetables...

ANNCR: And in the other group?

OD: The second group includes standards for most of the fresh fruits and vegetables and dry beans and peas....

ANNCR: How about telling us something about how these foods are graded?... I think every housewife should know what the grades are - and what they mean.

OD: All right....shall we start with beef?

ANNCR: OK, that's a major interest nowdays...how do they grade meat?

OD: Well, each carcass is marked with a roller stamp which repeats the grade name all the way down the entire length of the carcass.

ANNCR: Then it says either Choice, Good, Commercial, Utility, Cutter or Canner.

OD: Yes...it's stamped with a pure vegetable compound which usually disappears when the meat is cooked...but one point here, _____... the grade stamp mustn't be confused with the round purple stamp...

ANNCR: Oh...I know about that stamp..The round one means that the meat has been federally inspected, and is passed as a wholesome food....

OD: Yes..and that round inspection stamp is required by the Meat Inspection Act...you know, inspection is compulsory for all meat shipped in interstate commerce...And since the war, meat grading has been compulsory, too.

ANNCR: You mean that grading was voluntary before the war?

OD: Yes...but to protect consumers from paying high prices for inferior meat, the OPA requires that all beef, veal, lamb and mutton be graded by U.S. Standards...Whether federal meat grading will continue after the war, will depend on the consumer demand for it...

ANNCR: Sounds to me like the simplest way to shop....But just how do the graders go about deciding if a carcass should be marked Choice, Good, Commercial or Utility?

OD: Well, beef graded Choice is produced from relatively young animals... it has a small amount of bone and relatively large amounts of both lean and fat...Choice is our best grade.

ANNCR: I thought "Prime" was the best grade.

OD: In line with OPA maximum price regulations, no beef will be graded "Prime" for the duration...beef of that grade will be marked "Choice". Incidentally, "Choice" is used mostly by large hotels and restaurants which have a reputation for especially fine food....

ANNCR: What are the qualifications for the grade of "Good"?

OD: "Good", "Commercial" and "Utility" are the three grades of beef available in most areas right now...and as far as grading goes, usually the lower the grade, the higher the percentage of bone and lean, and lower the percentage of fat...

ANNCR: What about the grades below Utility?...Cutter and Canner, aren't they?

OD: Yes,...they aren't usually sold on the retail market..

ANNCR: I know...they're used mostly to make the various types of sausages...

OD: But in some parts of the country, Cutter and Canner grades are sold commercially...That meat isn't so tasty as the other grades...but when it comes to meat, there's one important thing to remember..... No matter what the grade, meat that comes from a healthy animal is always a very nutritious food...and with proper cooking, even the lowest grade of meat can be eaten with relish....

ANNCR: Well, I'm certainly glad to know about that, _____. You know, I guess a lot of people think that low grades of meat have a lower food value and isn't as pure as high grade meat...

OD: Just so people realize that all federally inspected meat is pure meat...and every grade of that meat has its own special use.

ANNCR: What about the other meats, _____? They're graded in much the same way as beef, aren't they?

OD: Yes..with the exception of pork...The U.S. Grades of veal, lamb and mutton are Choice, Good, Commercial, Utility and Cull.

ANNCR: What about pork?

OD: Standards for hog carcasses have been developed. But there isn't much variation among market hogs when it comes to fatness and age and things like that. So there hasn't been so much need for paying a great deal of attention to the grades of pork as other meats where the quality differs to so great an extent.

ANNCR: It's amazing to find out just how many different processes our food goes through before it reaches the table, isn't it?...

OD: Sure...and its gratifying to know how many of those processes are for our protection, too...so we'll get better food, we'll know what we're getting, and will get what we pay for...

ANNCR: Yes, _____. We have a lot of advantages in this country that we don't even know about sometimes....

MUSIC: UP FOR INTERLUDE AND OUT.

ANNCR: What else do you have to tell us today, _____?

OD: I thought you might be interested in a report I have here about the food production in Europe...

ANNCR: Oh, good....You mean their production during the war, I trust...

OD: Yes...and with all the hazards of war, Europe has maintained its farm output in terms of calories very well.

ANNCR: I guess they've produced more than we expected them to then.

OD: That's right...and they not only had to contend with war conditions, but they had critical shortages of fertilizers, labor and equipment, besides.

ANNCR: What sort of crops has Europe been producing,_____?

OD: Well, they've definitely switched from the production of livestock to food crops...and they've also been practicing more economy in their production and utilization of crops.

ANNCR: I suppose they had to...

OD: Sure...for instance, the milling extraction of wheat and rye was 75 percent before the war...now it's over 90 percent.

ANNCR: What about the livestock, _____?

OD: For the period between 1942 and 43, it was about 25 percent below the pre-war level. Milk production was about 15 percent below, and eggs and poultry production was about 34 percent below the pre-war average.

ANNCR: It sounds to me like the European diet must be lacking in protein foods.

OD: Yes, it is, _____. But it's hard to raise cattle and sheep in the middle of a battlefield. By necessity the European diet is calculated to yield a larger output of human food than it did before the war...and the result will be a diet heavier in starch, lighter in fats and protein, and generally less attractive...

ANNCR: And not so well balanced...but of course, they can't help that.

OD: At any rate, the European farmer has certainly done a good job with the materials he had available.

ANNCR: Yes, and let's tell people about the European farmer when they complain about our food situation....

OD: Especially when they say they can't get all the top grade steaks they want, for instance...I've been over all the whys and wherefores of that top grade beef situation before, but I have a new angle on it today. Do you think the people out there might be interested,_____?

ANNCR: Are you kidding?

OD: All right....here's why the butcher usually shakes his head when you ask for a nice juicy New York cut...it's all on account of corn...

ANNCR: But wait a minute, _____. Just recently it was announced that the American farmer had broken corn production records.

OD: Sure...for that matter, we have more cattle than ever before, too.

ANNCR: Well, since top grade beef comes from corn fed cattle, and we have more cattle and more corn, it seems like we should have more top grade beef than ever....

OD: That's the way it seems to a great many people, _____, so let's follow the thing through, step by step. In the first place, the grain-fed beef marketed this year was fed from the feed crops which were raised last year.

ANNCR: Last year's feed crops were larger than average...I remember.

OD: Yes, but there were more hogs, chickens and dairy cows to feed than ever before.

ANNCR: That was because the War Food Administration asked the farmers to produce more pork, eggs, poultry and dairy products for the war effort...

OD: Sure...but in doing so, they necessarily made big demands on the supply of corn.

ANNCR: So they divided up the corn supply among the farmers?

OD: Yes...but here's another point...corn will produce pork faster than it will produce beef....

ANNCR: And the WFA placed a support price on specified weights of good and choice hogs...that was to back up the WFA request to farmers asking them to raise about 50 percent more pigs than they raised normally.

OD: Yes...and then, too, there was a terrific increase in poultry production...which caused an added drain on the corn supplies.

ANNCR: Corn for hogs and corn for chickens...and you need corn for milk production, too...

OD: Plenty of corn...and this year we expect about 15 billion more pounds of milk than was produced in an average year.

ANNCR: So it all comes down to the fact that corn is the war grain...not only does it have to feed the chickens and pigs and dairy cattle... and the grain-fed beef cattle, corn is made into explosives, drugs, rubber....

OD: Adhesives, clothing and shoes for the boys at the front...corn is used to make asbestos, vitamin C, gypsum board and paper cartons, just to mention a few things...

ANNCR: Well, all that seems reason enough for not feeding more corn to beef cattle so we can have more top grade beef.

OD: Especially when you consider the fact that it takes from 4 to 12 months of corn feeding to fatten cattle.

ANNCR: Do you have any figures on the amount of top grade beef, _____?

OD: Yes...in July, 1943, there were 35,160 head of choice grade cattle moving through the Chicago market...and in July, 1944, there was less than half that amount...16,815 head.

ANNCR: And out of the available amount of choice beef, the Armed Forces get 60 percent of all Federally inspected beef...which meets Army grade and specifications.

OD: Yes...so you can see that a pretty big slice of the high grade beef never becomes available to civilians...

ANNCR: That was a very complete explanation, _____...but now our time is up...So there you have it, folks...This week's report on warfood activities from the Office of Distribution, War Food Administration, will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM....at home and abroad. This program on America's wartime food program is presented especially for _____ farmers and consumers.

NOTE TO DISTRICT REPRESENTATIVES: Check on local turkey supplies with dealers in your area and include in script if desired.

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Office of Distribution
821 Market Street, Room 700
San Francisco 3, California
Western Region

Approx. Time 15 minutes
November 24, 1944
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(MRD WEEKLY SCRIPT NO. 34)

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SUBJECTS: GRADE B EGGS
NEW VARIETIES OF POTATOES
PORK SITUATION

(Note: All music directions are purely optional, but would add finish to the program.)

MUSIC: UP AND UNDER

ANNOUNCER: Good _____, friends. What is your country doing to manage its food supply? What can you do to help? You'll find out if you listen each week to.....

FOOD FIGHTS FOR FREEDOM....at home and abroad...a presentation of the _____ Office of Distribution, War Food Administration.

Today, _____ from the District Office at _____ is here at the _____ mike to give us more news and information
(station)
about wartime activities on the food front. And what's new with food today, _____?

MUSIC: OUT

OD: Well, _____, there's a new angle on eggs that should interest our listeners....

ANNCR: Good...and what have the hens been up to now?

OD: They've been taking their annual mid-winter vacation lately, but gradually, the hens are getting back on the job now...but that's not what I want to talk about today...it's eggs...

ANNCR: Seems to me we've heard about eggs before on this program....back around last summer, wasn't it?....Then hens laid so many eggs that we didn't have a place to keep all of them, so we asked all the housewives to store an extra dozen in their home refrigerators to ease the situation...and I remember that they did it, too.....

OD: Sure they did...the American housewives have always gone all out when we asked them to help out on the food front...and they'll keep right on doing it, too, if I know the American women...But this time, I'm not going to ask them to buy extra eggs and store them at home...I'm going to tell them about the present egg situation...and then go on to Grade A and Grade B eggs.

ANNCR: All right...what's the situation now?

OD: It goes something like this, _____. Right now, we have more of the Grade B eggs compared to the demand, than we have Grade A's.....

ANNCR: By that you mean there are more Grade B eggs than the demand calls for...but not enough Grade A eggs to supply everyone who asks for them.

OD: That's the situation in an eggshell, _____. And the reason is this...incomes are at peak levels, now, and housewives can afford to buy the best...When it comes to eggs, they buy Grade AA or A instead of Grade B's...And then there's another reason. This year's total egg production is running about 6 percent above last year's...while egg consumption is about the same.

ANNCR: We're drying a lot of eggs for war requirements, though, aren't we?

OD: Yes, but the prospective war requirements for dried eggs are quite a bit smaller than they were at this time last year...and incidentally, eggs that scored Grade B or under, are usually the ones to be dried.

ANNCR: Then that explains why we have more Grade B's available to the civilian consumer...

OD: Umhum...And would you like to know the difference between Grade A's and B's?

ANNCR: I would imagine that general egg quality determined the grade.....

OD: It does...but there's a little more to it than that..The U. S. grades are standard...but the states have their own standards, too, at the present time. However, 31 states use all or a portion of the U.S. Standards of Quality for Individual Shell Eggs in establishing their egg grades.

ANNCR: An egg is graded when it's candled, isn't it?

OD: Yes...candling, weighing and observation of the shell are the best known methods of telling the quality of eggs...and on that basis the grades are established.

ANNCR: Well, doesn't any really fresh egg rate a grade AA?

OD: Usually, yes. But age isn't necessarily a reliable measure for quality, because occasionally, hens do lay eggs that are inedible. And another thing, eggs that are stored properly in a warehouse are sometimes higher in quality than eggs which are only a few days old, but have been stored improperly.

ANNCR: But the actual grade itself tells the condition of the egg at the moment of candling.

OD: That's right...but here's a point I want to make right now...a Grade B egg is just as nutritious as a grade A egg....

ANNCR: Then what's the main difference between the B's and the A's?

OD: Well, the AA's and the A's have a yolk that's well-rounded, and the white is clear and firm. In the Grade B's, the yolk is somewhat flattened and may be slightly mottled. The white isn't as firm, and it spreads out more than in the higher grades. Grade C eggs have a flatter yolk and the white is thinner and more watery.

ANNCR: Grade C is the lower grade of edible eggs, isn't it, _____?

OD: Yes...the AA's, A's are best for poaching and frying...the B's are good for table use, but are <u>excellent</u> for baking and other cooking uses...and the C's are good for general cooking, too.

ANNCR: But you say they're all good to eat.....

OD: Of course...all the grades have approximately the same food value.... grading only eliminates the inedible eggs from mixed collections...so the homemaker is sure to get 12 good eggs in every dozen of graded eggs she buys.

ANNCR: It seems to me that these Grade B eggs are a mighty good buy - especially for cooking...and now that most women are whipping up extra batches of pumpkin pies and cakes and cookies for the holidays, it would be a mighty good idea for them to buy Grade B's instead of A's.

OD: That's just what I was going to say myself, _____. The B's are full of that good egg protein, they're less expensive than the top grades, and there are more of them in most grocery stores....

ANNCR: There's one question I'd like to ask, here, _____. If you were looking for Grade B eggs at the grocery store, just how would you find them?

OD: That's an easy one. First I'd ask the grocer if he had any Grade B eggs - either Grade B Large - Medium or Smalls...whichever I wanted.

ANNCR: But what if it was a serve-yourself grocery store, and all the clerks were busy...then what?

OD: In that case, I'd look at the egg cartons....most of them are very clearly marked as to grade...and all I'd have to do would be to read the label...

ANNCR: A very complete answer, _____. And these B eggs....you say they're an economical buy...are they really very much less expensive than the top grades?

OD: It depends on the local prices, _____...but in some places, I know the B's sell for around 15 to 18 cents a dozen less than the top grades...

ANNCR: That IS a saving...and since the B's are just as nutritious as any other egg, the housewife can save money without sacrificing any flavor or food value. Sounds like a bargain to me...and you don't get many bargains now a days.

OD: Well, not many...but I know of one other mighty fine one...and it's not like most bargains...where the supply is exhausted in a few hours, and some people get disappointed...this bargain is available to everyone.

ANNCR: You can stop right there, _____....I know all about that bargain, too...you wouldn't by any chance be thinking about the Sixth War Loan, would you?

OD: You're a mind-reader, _____. That's exactly what I was talking about.

ANNCR: And that War Bond bargain is right on the track of the food front, too. We don't only have to send guns and planes and bullets to those boys over there. We have to send them food to keep them fighting, too...I guess we're too apt to take food for granted, but it makes you break out in a cold chill to think what would happen if we couldn't send those boys enough food...Because without food and plenty of it, all the ammunition

ANNCR: (CONTINUED) wouldn't do a bit of good.

OD: Well said,_____. And I guess you're right...we do tend to take our food for granted...take potatoes, for instance...

ANNCR: What about potatoes?

OD: New potatoes...did you know that we have 17 new varieties of potatoes?

ANNCR: Heavens no....but then, nobody tells me anything.....how come?

OD: They were developed and introduced through the Federal-State potato breeding program...and they accounted for about 30 percent of the 1943 supply of U.S. certified potato seed.....

ANNCR: You know, _____, I don't do much potato peeling, only about once or twice a year...but I remember not so many years ago when all the potatoes had deep eyes that you had to dig out... which wasted a lot of the "meat"....But potatoes now don't have deep eyes...and there's practically no waste at all.

OD: A very good observation, _____. That's one of the features that the Department of Agriculture men have been working for...Of course, they say it will take quite awhile before the majority of good points of these new potatoes can be all combined in a single variety.

ANNCR: What special virtues do the new potatoes have _____? I suppose greater yield per acre is one thing....

OD: Of course...and desirable shape...shallow eyes, high specific gravity, dryness of flesh, and resistance or immunity from 16 diseases and forms of injury from insects....

ANNCR: When they combine all those features in one variety, will it really be something to shout about?

OD: Sure...and more and more new varieties will be adapted to various parts of the country...because 32 states, as well as the Department of Agriculture, are active, now, in the potato-breeding program.

ANNCR: When better potatoes are dug, we will dig them.....pretty good, _____.

OD: Yep...I just wish the people who take their food for granted could see some of the fruits and vegetables in their natural state.... growing wild with no help from men...then they'd appreciate all the research that's been done to make food better.

ANNCR: I guess so, and that doesn't apply only to fruits and vegetables...for instance, our livestock....look how it's fed scientifically to produce the best meat possible...

OD: Umhumn...when we bring home the bacon, it's the best bacon that can come from a hog....

ANNCR: When we bring home what bacon _____? You didn't say bacon, did you?

OD: Well, it's just an expression, _____. But in case you're wondering about the pork supply, we'll be getting more bacon...and more pork, too, next month.

ANNCR: Good...but there's one thing about this shortage of pork that's been bothering people...and maybe you can answer their question....How does it happen that we had so much pork not long ago?...it was unrationed and everything....It was the most plentiful meat we had...but now pork is as scarce as caviar..

OD: Yes, I can clear up that question. In the first place, there was a 24 percent reduction in this year's spring pig crop....that's the supply coming to market now.

ANNCR: You mean that farmers raised fewer pigs this year?

OD: Yes...because corn was scarce, in relation to the large demands of livestock and poultry producers...but right now there's nothing unusual about a short supply of pork...we're just coming out of the regular seasonal low for hog marketing.

ANNCR: Yes...but as long as we had so much pork when it was unrationed, why didn't they put a lot of it in storage?

OD: There's an answer to that one, too _____. There just wasn't enough storage space for all the pork and the other foods that needed to be kept in cold storage.

ANNCR: It seems strange that they didn't send a lot of that pork overseas.

OD: At the time, ships were just as scarce as storage space...so we had our pork, we ate it, we enjoyed it while it lasted, and now we don't have so much.

ANNCR: But you did say, just a minute ago, that we would have more pork next month.

OD: Yes, we will...but we won't have as much as we did last year, in fact, we won't have any <u>great</u> increase, because the government is requiring all federally-inspected meat plants to set aside about 45 percent of the dressed weight of pork for government purchase.

ANNCR: They're sending a lot of pork overseas now?

OD: Yes..most of that 45 percent will go to our military forces, and to Lend-Lease...

ANNCR: I suppose the bigger our overseas forces get, the heavier the pork requirements will be...

OD: That's right...because, as you know, _____, our troops use a great deal of canned meat...and one of the most popular canned meats is pork...

ANNCR: Well, as long as the boys are getting their share of pork, we civilians certainly can't complain....and you've explained the reason, now, and I always think that people take these shortage situations with a smile when they understand the reason.....

OD: Of course they do....and when it comes to pork....more for the Army, plus fewer hogs simply adds up to less pork for civilians...and once people understand that, I don't think they'll mind not having bacon for breakfast every morning....although the seasonal decline is almost over and we'll have more pork in December....

ANNCR: That suits me fine, _____.....but our time is up, now.....and there you have it, folks...This week's report on warfood activities from the Office of Distribution, War Food Administration, we'll be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM....at home and abroad..This program on America's wartime food program is presented especially for _____ farmers and consumers.

WAR FOOD ADMINISTRATION
Office of Distribution
821 Market Street, Room 700
San Francisco 3, California
Western Region

Approx. Time 15 minutes
November 30, 1944
District Representatives
Can Fit to Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD
(MRD WEEKLY SCRIPT NO.35)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KRBM, Bozeman, KGIR, Butte, KPFA, Helena, KFBC, Cheyenne, Wyoming: KLO, Ogden, and KDYL, Salt Lake City, Utah; KTAR, Phoenix, Arizona; KOH, Reno, and KENO, Las Vegas, Nevada; KWG, Stockton, KSRO, Santa Rosa, and KIEM, Eureka, California KXL, Portland, Oregon; KIDO, Boise, and KRLC, Lewiston, Idaho; KGA, Spokane, Washington.

District Representatives are urged to time all scripts in advance. War Food Bulletins from this office are a good source of additional news items.

SUBJECTS: 1945 VICTORY GARDEN PROGRAM
FAT SALVAGE CAMPAIGN
PRICE SUPPORT PROGRAM

(Note: All music directions are purely optional, but would add finish to the program.)

MUSIC: UP AND UNDER

ANNOUNCER: Good _____, friends. What is your country doing to manage its food supply? What can you do to help? You'll find out if you listen each week to...

FOOD FIGHTS FOR FREEDOM....at home and abroad...a presentation of the _____ Office of Distribution, War Food Administration.

Today, _____ from the District Office at _____ is here at the _____ mike to give us more news and information
(station)
about wartime activities on the food front. Well, _____ do you have lots of news for us this _____?

MUSIC: OUT

OD: I'd like to talk about Victory Gardens, _____.

ANNCR: Good...I've been wondering if we were going to have a Victory Garden Program next year. As a matter of fact, I heard a rumor that there would not be one in 1945.

OD: The rumor was wrong, _____. The War Food Administration has not lost interest in the program. We still need the Victory gardens, so the WFA will continue to encourage home vegetable growing next year.

ANNCR: Well, one reason the rationing on canned vegetables could be relaxed was due to the success of this year's home gardeners, wasn't it?

OD: Yes...but that rationing relaxation was confusing to some people... Here they were, slaving away with hoes and weeds, thinking that food from their gardens was vitally needed to avoid shortages and meet serious needs. Then the Government comes along and suddenly takes many of those same foods off the ration list.

ANNCR: So the Victory Gardener thought he'd been misinformed, and no shortage existed at all?

OD: That's just what a great many thought. But, as you said, _____, one main reason that rationing could be relaxed was the Victory Gardener himself. He - and she - had actually produced so much food that the abundance actually prevented some shortages which had been previously expected.

ANNCR: That should make the Victory gardeners feel like the hoeing was worth it.

OD: It certainly was...and it will be worth it again. But I think the 1945 Victory Garden Campaign will be a little different from what it has been in previous years.

ANNCR: How do you mean that?

OD: Well, as it has been said before, the difference is like that between the year General MacArthur said to the people of the Philippines, "I will return", and this present year, when he says, "I have returned".

ANNCR: I'm beginning to see what you mean....

OD: Sure...and to translate that analogy into WFA terms, let me quote from a recent statement made by Mr. Lee Marshall, Director of Distribution for the War Food Administration. He says, "Until the war is finally won, I would say that those of us on the food front can't afford to relax our efforts to assure enough food--- even though the price of enough may be surplus. On the other hand, we need not and should not proceed blindly, with no regard for the adjustments in farm production which military developments and food stocks indicate can be made...."

ANNCR: Well, it's always been the WFA policy to "play it safe" with the nation's food production.

OD: A surplus of any war material including food may be a headache to the controlling agency, but at least a surplus is not dangerous, as a shortage certainly would be.

ANNCR: Yes, the military men could tell us a lot about that.

OD: However, mere surplus is not the only objective of this policy as outlined by Mr. Marshall. The 1945 Victory Gardener who is producing not only for himself, but for the nation, should plan his crops in line with the best and latest information he can get about prospective supply conditions.

ANNCR: He should not have any trouble about that...the predictions are made and announced all the time.

OD: Sure they are...For instance, we know now that tomatoes, tomato juice and tomato catsup are still in heavy demand by the armed forces, and the present forecasts are that commercial production, plus home growing and canning are still not great enough to create any surplus of these products next year.

ANNCR: So Victory Gardeners couldn't go wrong by planting tomatoes in 1945...

OD: Right....and the same thing will hold true for certain other vegetables. But the reverse will apply to still other crops.

ANNCR: Well, from what you say, _____, I gather than we want a home garden program next year...but it should be based on selective production.

OD: Well said, _____. And it will be up to the War Food Administration to keep the gardeners informed throughout the whole planting season. As new facts about the food supply become available, they will be publicized immediately, so that gardeners will be planting the right crops.

ANNCR: Of course, you're speaking strictly from a wartime viewpoint..... actually, home gardens were a good thing before the war, and will be after it's all over.

OD: Sure...Regardless of when the war ends, there will always be a need for fresh fruits and vegetables. And the people who can and are willing to grow their own will always be sure of having them in the best possible condition.

ANNCR: _____, do you think the Victory Garden Organizations will continue next year?

OD: I don't know why not...they've given a great deal of service and encouragement in past years, and they've played a mighty important part in the success of the Victory Garden program.

ANNCR: Well, here's where I start thinking about those pretty pictures in the seed catalogues again....and maybe by next year, we'll have some wonderful new spray, or powder or something...and we can cover the ground with it and the weeds won't grow there, but the vegetables will be like you see at the County Fair....

OD: I'll be looking forward to that discovery, too, _____.

ANNCR: The chemists are discovering wonderful new things every day, so you never can tell,_____.

OD: I can tell you one thing, though.....

ANNCR: What's that?

OD: It's about the fat salvage campaign.....

ANNCR: I suppose that's another program that's sure to continue in 1945.

OD: It certainly will, _____. There's a vital need for every pound of used fat we can get.....

ANNCR: I suppose the Fat Salvage program is about like Victory Gardens - people are inclined to think it will all be over when we win the war in Europe.

OD: That seems to be a general impression...in fact, Mr. Lee Marshall says "It is not surprising that many people have assumed Victory in Europe will reduce the need for salvaging household fats, but that is far from fact. Right now, household fat salvage is a source of supply which must be utilized fully if we are to avoid the necessity of going into reserve stocks of food fats for industrial purposes."

ANNCR: Does the OPA still allow 2 red ration points for every pound of fat collected?

OD: Sure....and you get 4 cents a pound besides...so housewives certainly don't lose anything by saving their waste fats and turning them in to the butcher. One important thing for all fat salvagers to remember, however, is that the fat should be strained. It doesn't matter how old it is, but the little pieces of browned meat and things like that must be removed.

ANNCR: Well, that's easy...all they have to do is run it through a coarse strainer.

OD: Sure...Oh, and incidentally, this year we have more reasons than ever for saving waste kitchen fats...the figures indicate a reduction of about 4 billion pounds of fats and oils in 1945, as compared with 1944.

ANNCR: What's the reason for the drop, _____?

OD: Well, for one thing, the contemplated yields in some of the domestic oil seed crops are going to be lower than they were in 1944. And another reason is the big drop in hog slaughter this fall and winter....

ANNCR: And I suppose our exports of oils are still very light if there are any at all.

OD: Yes...our pre-war supply from the South Pacific is still unavailable. I just want to make it clear that the Fat Salvage Campaign will continue, and if the women of America continue to turn fat in to their butchers as they did last year, they will be making a very important contribution to the war-effort.

ANNCR: I think they'll keep on saving it, _____. You know, you've got to hand it to our American women...once they find out something needs to be done...and <u>why</u>...they really go to town on it.

OD: That's right....the housewives have helped to win this war in a lot more ways than they realize.

ANNCR: Do you have anything more to say about fat salvage, _____?

OD: No, not at the moment, why?

ANNCR: I just wanted to ask you a question, that's all...

OD: Go right ahead, _____. What's on your mind?

ANNCR: Well, I've heard several people talking lately about his price support business...and as far as I can see, no one understands much about it...at least the ordinary laymen don't...I suppose the farmers know all about it...

OD: Do you think it would help people to understnad our agricultural economy better if I gave a clear, simple explanation of the price support program?

ANNCR: Yes, I do...

OD: All right...Well, we might as well start at the beginning - with plentiful foods...Everyone know that the War Food Administration asks the public to buy foods which are abundant instead of the scarce ones...

ANNCR: Sure...this fall we had a very large crop of onions all over the country, and the WFA asked us to buy as many onions as we could use, and they reminded us of all the appetizing ways to use them.

OD: That's right...and the housewives <u>did</u> buy lots of onions...but just think what would have happened if the women had <u>not</u> bought more of those extra-plentiful onions.

ANNCR: We'd have had acres and acres of rotting onions, I suppose.

OD: Yes, but that's not all....in the first place, if the market for onions had been poor, the farmers wouldn't have gone to the expense of harvesting part of their crop.

ANNCR: And the farmers would have lost money on the crop.

OD: Right...but more important than any of those results is this.... the farmers who produced onions might have been so discouraged, since there was no demand for their product, that they may have decided to grow some other crop on their land...and then we would have a shortage of onions next year.

ANNCR: But where does the price support program come in?

OD: I'm coming to that, _____. When there's a very large abundance of any certain food, there are other outlets aside from the family dinner table. And that's where the price support program comes in.

ANNCR: Eggs were a support-price commodity, weren't they?

OD: Yes...not long ago, we actually had more eggs than the consumers needed to meet their everyday egg demands, so the Government stepped in to see that the eggs didn't go to waste, and to make sure that egg producers got enough money in return for their eggs to assure the public of finding enough eggs on the market next year.

ANNCR: And of course, if the egg producers got a fair price for their eggs, they would continue to produce eggs next year....

OD: Exactly. You see, _____, at the beginning of each year, the War Food Administration sets certain goals for the food producers... to assure the country of enough food to meet all civilian, military and Lend-Lease needs. All right...since the WFA has asked the farmers to use their time and money and their facilities to produce certain commodities in certain amounts, the Government has an obligation to the farmers.

ANNCR: How do you mean an obligation? The farmers are getting paid for what they produce.....

OD: Well, since the government has asked farmers to grow all this food, the government in return is obligated by Congressional direction to see that they don't take a loss on the deal.

ANNCR: So in setting these quotas, the government sometimes finds itself with too much of a certain commodity on hand...

OD: But that's to be expected...in some cases the farmers exceed their quotas because of especially good weather, and the government can't control that...

ANNCR: Naturally, we'd rather have too much food than not enough.

OD: Yes...but when we do have too much of a certain food, it would be logical for the price to fall way down, wouldn't it?

ANNCR: Sure...that usually happens when supply exceeds demand.

OD: OK, so the WFA supports the price...in other words, the government agrees to keep the prices of certain foods at certain levels... and when it's necessary, the government itself buys up the surplus foods at an agreed price.

ANNCR: Then, that's what happened in the case of eggs.

OD: Yes...the WFA bought enough eggs to keep prices at a fair level.... and those government-held eggs and the other price-support foods are being used in various ways which do not interfere with the regular commerical market...When the WFA buys foods as a part of the price-support program, some of the supply is given to those who are eligible to receive direct distribution food...

ANNCR: Part of it goes to school cafeterias who have a School Lunch program, doesn't it?

OD: Yes...any non-profit child-feeding program is eligible...also persons declared suitable for receiving aid by a welfare agency... and this includes people who get direct relief, old age pensions, and aid for dependent children, and the blind.

ANNCR: Doesn't some of the price-support food go to charitable institutions? I think you 've mentioned that before...

OD: They do...to public or private charitable institutions, or to such organizations as homes for the indigent and the aged, hospitals, sanitariums, training schools for children, and institutions for the mentally and physically handicapped. However, at the receiving agency, the commodities must be consumed in addition to...and <u>not</u> in substitution for....the agency's normal purchases or usage....

ANNCR: Well, that clears up a lot of questions about price support... I think you've covered the field so anyone can understand what goes on.

OD: It has a good many technical aspects, too...but that was the bare outline...

ANNCR: Thanks, _____....but now our time seems to be up....So there you have it, folks, this week's report on warfood activities from the Office of Distribution, War Food Administration. _____ will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM....at home and abroad. This program on America's wartime food program is presented especially for _____ farmers and consumers.